

RA
YA

KANI CRAB ROLLS

Spring Crisp | Seaweed Salad | Mango
Papaya Gastrique | Tobiko
18

SPICY SALMON TARTAR

Ginger Rice Cake | Kabayaki
17

YUCA TUNA NIGIRI

Seared Tuna | Chili Peanut | Wasabi
Mayo | Gingered Yuca Cake
21

SHORT RIB NACHOS

5 Spice Wagyu | Tonkatsu Sofrito
Kimchee Mayo | Wonton Totopos
19

SHRIMP LONGANIZA GYOZA

Tiger Shrimp | Local Pork Sausage |
Sweet Soy | Sriracha Plum | Saffron
Aioli
19

COCONUT HAMACHI

Ají Panca Coconut | Smoked Trout Roe |
Ink Tapioca Crisp | Jalapeño
25

WASABI MORCILLA GRILLED CHEESE

Blood Sausage Focaccia | Wasabi
Infused Brie | Dulce de Papaya
15

MADURO CHORIZO WONTONS

Goat Cheese | Sweet Plantain | Plum
Sauce | Black Vinegar
15

SHRIMP GUAVA ROLLS

Tiger Shrimp | Shallots | Carrots | Bok
Choy | Guava Soy Glaze
19

WAGYU SLIDERS

Caramelized Onions | Munster Cheese |
Roasted Garlic Mayo
26

El tiempo en una mesa será hasta un máximo de 2 horas
Disculpen los inconvenientes.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Please be advised that food prepared here may contain this
ingredient; milk, eggs, wheat, soybean, peanuts, tree nuts,
fish and shellfish.

OL:V Fifty Five Boutique Hotel, #55 Barranquita St.
San Juan PR 00907 | 787-705-0820

RAYA

TUNA POKE PEGAÍTO

Puffed Rice | Hijiki | Avocado Chili
Drops
32

BLACK BEAN OCTOPUS

Octopus | Black Bean Hummus |
Achiote Pimenton Aioli | Scallion Chimi
| Yuzu | Crispy Quinoa
28

SALMON REJO

Land Crab Wontons | Nori Hollandaise
39

OXTAIL GUISADA DUMPLINGS

Apio Truffled Velouté | Black Vinegar |
Hazelnut Dust
24

LOBSTER ROLL BAO

Sofrito Flakes | Red Flying Fish Roe |
Spicy Ranch Mayo | Avocado |
Escabeche Onions
34

DUCK PEGAO FRIED RICE

Confit Crunched Rice | Sweet Plantain
Spheres | Bean Sprouts | Spicy Kewpie
52

MISO SEA BASS

Truffled White Yam Croquetas | Brussel
Leafs | Foie Sake Emulsion
54

MONGOLIAN WAGYU BRISKET

Acerola Local Berry Soy Reduction |
Chayote Kimchee | White Fried Rice
48

ADOBO KUROBUTA PORK TACOS

Scallion Pancakes | Lemongrass Malt
BBQ | Chayote Cucumber Salad
28

HONEY GARLIC CHICHARRÓN LO MEIN

Organic Chicken Cracklings | Lime
Adobo | Garden Veggies
35

El tiempo en una mesa será hasta un máximo de 2 horas
Disculpen los inconvenientes.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Please be advised that food prepared here may contain this
ingredient; milk, eggs, wheat, soybean, peanuts, tree nuts,
fish and shellfish.

OL:V Fifty Five Boutique Hotel, #55 Barranquita St.
San Juan PR 00907 | 787-705-0820